



# OLD TOM GIN

Piemonte, Italy

Bèrto

[www.distilleriaquaglia.it](http://www.distilleriaquaglia.it)

## Method & Production

**Main botanicals:** Juniper, elderflower, sage, wormwood, iris and rose.

Old Tom Gin has many speculated origins; from an old Tom Cat falling into a vat of Gin to early advertising campaigns. Nonetheless this product has played a very important role in the history of Gin production and the evolution of this popular spirits flavor profile. Between the 18th and the 19th century Old Tom Gin started being produced as a dryer alternative to the Dutch Genever. Subsequently dryer meant higher in alcohol which might explain its early nickname “mothers ruin”. Although not known as the most palatable in taste back then, this important evolution paved the way for even dryer styles such as the London Dry Gin which is the style we have all come to know and love. This important flavor bridge therefore would not have been possible without the Old Tom Gin.

To make the Berto Old Tom Gin the botanicals are vacuum-distilled. Separately vanilla and cocoa are infused with sugar, this sweet infusion is then added to the blend in keeping with the traditional Old Tom style.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Spirits &amp; Liqueurs</b>										
DQ053	Old Tom Gin	Glera: %	NV	43.0%	Stopper	6x0.7lt	No	No	No	No